

Adcraft USFZ-2D

Adcraft USFZ-2D U-Star 46.5-Cubic Feet 2-Section Commercial Freezer Instruction Manual

Model: USFZ-2D

INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Adcraft USFZ-2D U-Star 46.5-Cubic Feet 2-Section Commercial Freezer. This unit features foamed-in-place polyurethane high-density cell insulation for superior temperature retention. Please read these instructions thoroughly before installation and use to ensure proper function and longevity of the appliance. Retain this manual for future reference.



Image: Adcraft USFZ-2D U-Star 46.5-Cubic Feet 2-Section Commercial Freezer. This image displays the full stainless steel exterior of the two-door commercial freezer, featuring recessed handles and bottom-mounted ventilation grilles, resting on casters.

SAFETY INFORMATION

Always adhere to basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, or injury.

- **Electrical Safety:** Ensure the freezer is connected to a properly grounded electrical outlet with the correct voltage (115V/60Hz/1-ph) and amperage (9.9 amps). Do not use extension cords.
- **Ventilation:** Maintain adequate clearance around the freezer for proper air circulation, especially around the bottom-mounted refrigeration unit. Blocked vents can lead to overheating and reduced efficiency.
- **Placement:** Install the freezer on a level, sturdy surface capable of supporting its weight when fully loaded.
- **Cleaning:** Disconnect power before cleaning. Use non-abrasive cleaners.
- **Moving:** Use caution when moving the unit. Ensure casters are locked once in position.
- **Internal Components:** Do not attempt to repair or modify the appliance yourself. Refer all servicing to qualified personnel.

UNPACKING AND INSTALLATION

1. Unpacking

1. Carefully remove all packaging materials, including tape and protective film.
2. Inspect the freezer for any shipping damage. Report any damage to the carrier immediately.
3. Ensure all included accessories, such as shelves, are present.

2. Placement

- Choose a location with a stable, level floor.
- Allow at least 6 inches of clearance from walls and other appliances for proper ventilation.
- Avoid direct sunlight or heat sources, which can affect cooling efficiency.

3. Caster Installation

The freezer comes with four 6-inch casters (two locking and two non-locking) for mobility. Install them securely into the designated sockets at the bottom of the unit. Position the locking casters at the front for stability.

4. Electrical Connection

- Connect the freezer to a dedicated 115V/60Hz/1-ph electrical outlet.
- The unit is equipped with a 7-foot cord and a NEMA 5-15P plug. Ensure the outlet matches this configuration.
- Allow the freezer to stand upright for at least 2 hours before plugging it in to allow compressor oils to settle.

5. Initial Cleaning

Before first use, clean the interior and exterior surfaces with a mild detergent and warm water. Rinse thoroughly and dry completely.

OPERATION

1. Powering On

Once properly installed and settled, plug the freezer into the dedicated electrical outlet. The unit will begin to cool automatically.

2. Temperature Control

The freezer features a front digital temperature controller with an LED display. Refer to the specific controls on the unit to:

- View the current internal temperature.
- Adjust the desired temperature setting.
- The freezer maintains a consistent temperature suitable for frozen food storage.

3. Loading the Freezer

- Utilize the six removable plastic-coated wire shelves for organized storage.
- Do not overload shelves or block internal air vents, as this can impede air circulation and cooling efficiency.

- The self-closing doors with recessed handles help maintain internal temperature and reduce energy consumption.

4. Automatic Defrosting

This unit is equipped with an automatic defrosting system, which periodically melts accumulated frost from the evaporator coil. This process is normal and helps maintain optimal cooling performance.

MAINTENANCE AND CLEANING

Regular maintenance ensures optimal performance and extends the lifespan of your freezer.

1. Exterior Cleaning

Clean the 430 stainless steel exterior with a soft cloth and a mild, non-abrasive stainless steel cleaner. Wipe in the direction of the grain to prevent streaking.

2. Interior Cleaning

Clean the 304 stainless steel interior regularly with a solution of mild detergent and warm water. Rinse with clean water and dry thoroughly. Remove shelves for easier cleaning.

3. Condenser Coil Cleaning

The bottom-mounted cooling unit slides out for easier access. Periodically clean the condenser coils to remove dust and debris. A clogged condenser reduces efficiency and can lead to compressor failure. Use a brush or vacuum cleaner for this task.

4. Door Gasket Maintenance

The door gaskets are removable for cleaning and replacement. Inspect them regularly for cracks or tears. Clean them with warm, soapy water to ensure a tight seal, which is crucial for energy efficiency.

5. Shelf Maintenance

The plastic-coated wire shelves can be removed and cleaned with warm, soapy water. Ensure they are dry before returning them to the freezer.

TROUBLESHOOTING

Before contacting service, review these common issues and solutions:

- **Freezer Not Cooling:**
 - Check if the power cord is securely plugged in.
 - Verify the circuit breaker or fuse.
 - Ensure the temperature setting is correct.
 - Check for obstructions around the condenser coil.
 - Confirm doors are closing properly and gaskets are sealing.
- **Excessive Noise:**
 - Ensure the unit is level and stable.
 - Check if any internal components or items are vibrating.
 - Clean the condenser fan if it appears obstructed.

- **Ice Buildup:**
 - Verify door gaskets are sealing correctly.
 - Avoid frequent or prolonged door openings.
 - Ensure the automatic defrost cycle is functioning.

If problems persist after attempting these solutions, contact qualified service personnel.







SPECIFICATIONS

Feature	Detail
Model Number	USFZ-2D
Capacity	46.5 Cubic Feet
Sections	2-Section
Exterior Material	430 Stainless Steel
Interior Material	304 Stainless Steel
Dimensions (W x D x H)	54"W x 35"D x 85"H
Shelves	6 removable plastic-coated wire shelves
Refrigeration	Bottom-mounted, self-contained
Defrost System	Automatic
Temperature Control	Front digital controller with LED display
Doors	Self-closing with recessed handles, removable gaskets
Casters	(4) 6" casters (2 locking, 2 non-locking)
Electrical Requirements	115V/60Hz/1-ph, 9.9 Amps
Compressor Horsepower	1 HP
Power Cord	7' cord with NEMA 5-15P plug
Certifications	cETLus

WARRANTY AND SUPPORT

For warranty information and technical support, please refer to the documentation provided with your purchase or contact Adcraft customer service directly. Keep your purchase receipt and model number (USFZ-2D) readily available when seeking assistance.

Manufacturer: Adcraft
Model Name: 2 section Freezer

 <p>DF-12L, DF-12L/2 Electric Fryers</p> <p><small>This manual contains important information regarding your Adcraft product. Please read this manual thoroughly prior to operation and follow all safety and maintenance instructions. Failure to comply with all safety and maintenance instructions outlined in this manual may void the warranty. BEST READ!</small></p>	<p>Adcraft DF-12L & DF-12L/2 Electric Fryer Manual: Operation, Cleaning & Warranty</p> <p>Comprehensive manual for Adcraft DF-12L and DF-12L/2 electric fryers. Includes setup, operation, cleaning, parts identification, circuit diagram, troubleshooting, and a 1-year limited warranty guide.</p>
 <p>MG-1 Meat Grinder</p> <p><small>This manual contains important information regarding your Adcraft product. Please read this manual thoroughly prior to operation and follow all safety and maintenance instructions. Failure to comply with all safety and maintenance instructions outlined in this manual may void the warranty. BEST READ!</small></p>	<p>Adcraft MG-1 Meat Grinder User Manual and Warranty</p> <p>Comprehensive user manual and warranty information for the Adcraft MG-1 Meat Grinder, covering assembly, operation, cleaning, troubleshooting, and warranty details.</p>
 <p>INSTRUCTION MANUAL LR-2 ADJUSTABLE HEATED PLATE LOWERATOR 2 TUBE 8"-12"</p> <p><small>This manual contains important information regarding your Adcraft product. Please read this manual thoroughly prior to operation and follow all safety and maintenance instructions. Failure to comply with all safety and maintenance instructions outlined in this manual may void the warranty. BEST READ!</small></p>	<p>Adcraft LR-2 Adjustable Heated Plate Lowerator Instruction Manual</p> <p>Instruction manual for the Adcraft LR-2 Adjustable Heated Plate Lowerator, 2 Tube 8"-12". Covers warnings, installation, usage, cleaning, troubleshooting, parts diagram, and warranty information.</p>
 <p>Specifications</p> <p>Modeling Steamer - Top Loading in Bun Compartment</p> <p>Capacity: 100 Hot Dogs</p> <p>Power: 1300W</p> <p>Voltage: 120V</p> <p>Frequency: 60Hz</p> <p>Dimensions: 14" x 14" x 14"</p> <p>Weight: 15 lbs</p> <p>Material: Stainless Steel</p> <p>Warranty: 1 Year</p> <p>Features:</p> <ul style="list-style-type: none"> Top Loading Bun Compartment 100 Hot Dog Capacity 1300W Power 120V Voltage 60Hz Frequency 14" x 14" x 14" Dimensions 15 lbs Weight Stainless Steel Material 1 Year Warranty <p>Adcraft HDS-1300W/100 Hot Dog Steamer</p>	<p>Adcraft HDS-1300W/100 Hot Dog Steamer - Specifications and Features</p> <p>Detailed specifications and features for the Adcraft HDS-1300W/100 top-loading hot dog steamer with bun compartment. Learn about its construction, capacity, operation, electrical requirements, and warranty.</p>
 <p>INSTRUCTION MANUAL SL300ES, 300ES-12 12" MEAT SLICER</p> <p><small>This manual contains important information regarding your Adcraft product. Please read this manual thoroughly prior to operation and follow all safety and maintenance instructions. Failure to comply with all safety and maintenance instructions outlined in this manual may void the warranty. BEST READ!</small></p>	<p>Adcraft SL300ES, 300ES-12 12" Meat Slicer Instruction Manual and Parts Guide</p> <p>Official instruction manual and parts guide for the Adcraft SL300ES and 300ES-12 12-inch meat slicer, covering operation, cleaning, maintenance, troubleshooting, and warranty information.</p>
 <p>RG-05, RG-07, RG-09 Roller Grill</p> <p><small>This manual contains important information regarding your Adcraft product. Please read this manual thoroughly prior to operation and follow all safety and maintenance instructions. Failure to comply with all safety and maintenance instructions outlined in this manual may void the warranty. BEST READ!</small></p>	<p>Adcraft Roller Grill RG-05, RG-07, RG-09: Manual, Specifications, and Warranty</p> <p>Comprehensive guide for Adcraft Roller Grill models RG-05, RG-07, and RG-09, including operating instructions, safety warnings, cleaning procedures, electrical diagrams, parts list, and ACE Electrical Equipment one-year warranty information.</p>

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